

# 湖南

## House of Hunan

Bloomington

Symbol of  
Gourmet Chinese Dining

*Specializing in Hunan, Mandarin and Szechwan cuisines*

**PHONE: (309) 663-7511  
663-7512**



**Open every day**

**11:30 am to 10:30 pm**

**1701 E. Empire St. Bloomington**

### Parties and Banquets

A private room with a bar is available to gatherings of 30 to 40 people. Unusual banquet dishes are a specialty of our chef, and a special menu to suit your occasion can be prepared. Due to the popularity of House of Hunan banquets and parties, advance reservations are required.

*For diners on a restricted diet, we will be happy to omit salt, MSG,  
hot peppers, or other ingredients at your request.*

## Ch-en Tsai

## Appetizers

1. CIP'UN CHUAN — Spring Rolls (Shanghai) ..... 2.25  
*Egg rolls filled with diced Chicken, Shrimp and Vegetables*
2. HIA TU SZU — Shrimp Toast (Shanghai) ..... 3.25  
*Shrimp minced with water chestnuts and spices, spread on toast, then dipped in an egg batter and deep fried*
3. KUO-TEH — (8) Pot Stickers (Peking) ..... 3.25  
*Fried dumplings with ground meat and vegetable filling*
4. K'AO-PAI-KU — (4) Barbecued Spareribs (Canton) ..... 3.95
5. CRAB RONGOON ..... 3.25  
*Crab meat with cream cheese.*
6. CH'AO HUN TUN — (8) Fried Won Ton (Canton) ..... 2.25  
*Meat filled dumplings deep fried 'til crispy*
7. SA CHA NIU JOU TUAN — (4) Satay Beef (Mandarin) ..... 3.25  
*Marinated slices of barbecued beef on skewers*
8. HO YENG PING PAN — Genghis Khan ..... 3.50  
*Barbecued sparerib, shrimp toast, egg roll, satay beef, won ton and kuo-teh each 1 of each per order. Served with fire pot for two or more*
9. HSIA SUNG — Shrimp Sung (For Two) ..... 4.50  
*Shrimp and vegetables served wrapped in lettuce.*

## Chilled

10. WU-SHANG NIU JOU — Marinated Beef (Shanghai) ..... 4.25  
*A delectable cold serving of meat marinated in five-spice sauce*
11. BAHN BAHN CHEE — Hacked Chicken (Hunan) ..... 4.25  
*HOT! Shredded chicken breast in sesame paste and chili peppers*
12. SUAN LA BAI TSAI — Hot and Sour Cabbage (Szechwan) ..... 3.95  
*HOT! Spicy cold salad of marinated cabbage and red bell peppers*
13. HAI CHE PI — Jelly Fish (Shanghai) ..... 7.50  
*Mild and crunchy, noodle-like threads of marinated jelly fish  
A rare delicacy*
14. CHIANG YA — Five Flavor Duck ..... 6.25  
*Delicate cold serving of duck marinated in five-spice sauce*
15. SU'ANG PING — Two Delicacies ..... 8.50  
*Chef's selection of two cold appetizers*
16. SAN-SUIH PING PAN — Three Delicacies ..... 12.95  
*Chef's selection of three cold appetizers*
17. SHIH CHING PING PAN — Many Delicacies ..... Large — 25.00  
*Chef's favorite assortment of cold appetizers* Grand — 30.00  
*(Please order 5 - hours in advance)*

## T'ang

## Soup

21. SUAN LA T'ANG — Hot and Sour Soup (Peking) ..... 1.75  
*HOT! Rich, spicy chicken broth with pork, bean curd and bamboo shoots*
22. HUN TUN T'ANG — Won Ton Soup (Canton) ..... 1.50  
*Our version of the popular Chinese dumpling soup*
23. CHEE PIEN KUO BA T'ANG — Chicken Sizzling Rice (Szechwan) 3.25  
*Chicken, mushrooms and sizzling golden rice crust (Serves two)*
24. HSIA JEN KUO BA T'ANG — Shrimp Sizzling Rice (Szechwan) ... 3.50  
*Shrimp, mushrooms and sizzling golden rice crust (Serves two)*
25. HSIEH FEN SU-MI-T'ANG — Velvet Corn Soup (Canton) ..... 3.50  
*Creamy corn soup with crabmeat (Serves two)*
26. TUNG KU CHEE PIEN — Chicken Mushroom Soup (Mandarin) ... 3.50  
*Subtle flavors of chicken and mushrooms complement each other in this delicate soup (Serves two)*



## Mi-en Lui

## Bread and Noodles

30. YIN SZU CHUAN — Hunan Silver Rolls (*Hunan*) ..... 1.50  
*Slightly sweet steamed threads of pastry dough*
31. CH'AO YIN SZU CHUAN — Hunan Golden Rolls (*Hunan*) ..... 1.50  
*Deep fried Hunan Silver Roll, crisp and tasty*
32. HUNG YU CH AO SO — Szechwan Won Ton (*Szechwan*) ..... 2.25  
**HOT!** *Dumplings smothered in hot sauce*
33. SUAN LA MI-EN — Hot and Sour Noodles (*Hunan*) ..... 2.50  
**HOT!** *Soft noodles with water cress in spicy brown sauce*
34. DAN DAN MI-EN — Szechwan Noodles (*Szechwan*) ..... 2.95  
**HOT!** *Soft noodles with minced dried shrimp and pickled vegetables in sesame sauce*
35. HUNAN CH'AO MI-EN — Hunan Special Fried Noodles (*Hunan*) 5:95  
*Fried Noodles with shrimp, chicken, pork and vegetables*

36. JOU SZU CH'AO MI-EN — Pork Fried Noodles ..... 5.25
37. CHEE SZU CH'AO MI-EN — Chicken Fried Noodles ..... 5.25
38. HSIA CH'AO MI-EN — Shrimp Fried Noodles ..... 5.75
39. NIU JOU CH'AO MI-EN — Beef Fried Noodles ..... 5.25

## Ch'ao Fan

## Fried Rice

40. HUNAN CH'AO FAN — Hunan Fried Rice (*Hunan*) ..... 5.95  
*Fried Rice with shrimp, pork, chicken and vegetables*
41. JOU SZU CH'AO FAN — Pork Fried Rice ..... 5.25
42. CHEE SZU CH'AO FAN — Chicken Fried Rice ..... 5.25
43. HSIA CH'AO FAN — Shrimp Fried Rice ..... 5.75
44. NIU JOU CH'AO FAN — Beef Fried Rice ..... 5.25

## Ben Loh Ming Chai

## House Specialties

101. TSO TSUNG TANG CHEE — General's Chicken (*Hunan*) ..... 8.75  
*Chunks of chicken sauteed with red peppers, garlic and ginger. sauteed in sweet sauce with dash of hot oil*
102. YEE CHEE SU'ANG WEI — Two Flavored Chicken (*Shanghai*) ..... 8.95  
*One chicken, two different dishes: one hot and spicy, one mild and delicate*
103. CH'AO SAN HSIEN — Mandarin Combination (*Mandarin*) ..... 8.75  
*Shrimp, beef, and chicken sauteed with an assortment of fresh Chinese vegetables.*
104. KUNG BAO LEING YANG — Spicy Chicken and Shrimp (*Szechwan*) 9.95  
**HOT!** *Diced shrimp and chicken sauteed with peanuts and red peppers*
105. MA LA SU'ANG WEI — Spicy Beef and Scallops (*Hunan*) ..... 10.95  
**HOT!** *Ma (numb) la (hot) — a spicy combination of beef and scallops*
106. HUNG YAN NIU L'PO — Willow Beef (*Hunan*) ..... 10.50  
**HOT!** *Slices of filet mignon sauteed in hot sauce, garnished with watercress*
107. CH'EN P'I NIU JOU — Orange Beef (*Hunan*) ..... 9.25  
**HOT!** *Crunchy slices of beef sauteed with orange peel, hot peppers in a sweet hot sauce*
108. HAI GEN DA HUAY — Seafood Combination (*Mandarin*) ..... 9.95  
*Combination of seafood sauteed with an assortment of fresh Chinese vegetables.*
109. HAI GEN JER CHAO — Neptune's Catch in Bird's Nest ..... 9.25  
*Sauteed best quality crabmeat, fish slices, scallops and prawns served in a delicious nest made from crisp potatoes.*
110. TS'UNG PAO YANG JOU — Mandarin Lamb (*Peking*) ..... 8.95  
*Stir-fried lamb with scallions in mild brown sauce*
111. HUNAN YANG JOU — Leg of Lamb Hunan (*Hunan*) ..... 9.25  
**HOT!** *Marinated leg of lamb, thinly sliced and cooked with scallions in spicy hot sauce*
112. DAH CHIAN CHEE — Tai China Chicken ..... 8.75  
**HOT!** *Chunks of chicken sauteed with vegetables in hot sauce.*



## Chef's Special Dinner

(for two or more)

*Appetizers:* Spareribs Cantonese, Spring Roll, and Fried Won Ton

*Soup:* Choice of Hot and Sour or Won Ton Soup

*Entree:* Select one entree per person from ala carte menu

Glass of Plum Wine

3.25 per person added to price of each entree.

### Kuo Ba

### Sizzling Rice

These delightful dishes are served in a sizzling tableside presentation.  
The sizzling is caused when a deep fried boiled rice patty is added to the dish.

- 201. SAN HSIEN KUO BA — Special Sizzling Rice (*Hunan*) ..... 7.95  
*Sizzling rice with a combination of shrimp, chicken and vegetables*
- 202. CHEE PIEN KUO BA — Chicken Sizzling Rice (*Hunan*) ..... 7.50
- 203. HSIA JEN KUO BA — Shrimp Sizzling Rice (*Hunan*) ..... 7.95
- 204. GAN BAY KUO BA — Scallops Sizzling Rice (*Hunan*) ..... 7.95

### Hai Hsien

### Seafood

- 301. TUNG TING HSIA — Lake Tungting Shrimp (*Hunan*) ..... 8.75  
*Shrimp, marinated in egg white and gently sauteed with broccoli, Chinese vegetables and water chestnuts*
- 302. KUNG BAO HSIA JEN — Kung Bao Shrimp (*Szechwan*) ..... 9.50  
**HOT!** *Whole shrimp, shelled and sauteed with peanuts and red peppers*
- 303. YÜ SHING HSIA — Shrimp with Garlic Sauce (*Szechwan*) ..... 8.75  
**HOT!** *Shrimp in delicate garlic sauce with cloud ear mushrooms and water chestnuts*
- 304. GAN SHAO HSIA — Hunan Shrimp (*Hunan*) ..... 8.95  
**HOT!** *Shrimp sauteed with ginger in hot chili sauce*
- 305. TIEN SUAN HSIA — Sweet and Sour Shrimp (*Canton*) ..... 8.50  
*Shrimp dipped in egg batter and deep fried, then mixed with vegetables sauteed in sweet and sour sauce*
- 306. SUNG TZU HSIA JEN — Shrimp with Pine Nuts (*Shanghai*) ... 8.75  
*Stir-fried shrimp with pine nuts in a light delicate sauce*
- 307. HSIA LONG HU — Shrimp with Lobster Sauce ..... 8.95  
*Shrimp stir fried in egg sauce.*
- 308. SIU-EH TOU HSIA — Shrimp with Pea Pods ..... 8.75  
*Shrimp sauteed with snow pea pods and vegetables in light sauce.*
- 309. CHA LIU TZU HSIA — Empress Shrimp ..... 8.75  
*Shrimp pieces dipped in egg batter and lightly fried then sauteed with vegetables in sweet sauce with dash of hot oil.*
- 310. YÜ SHING GAN BAY — Scallops in Garlic Sauce (*Szechwan*).. 8.95  
**HOT!** *Fresh scallops sauteed with water chestnuts and cloud ear mushrooms in garlic sauce*
- 311. FU YUNG GAN BAY — Shao Yang Scallops (*Hunan*) ..... 8.95  
*Fresh scallops marinated in egg white and gently sauteed with broccoli, water chestnuts, green and red bell peppers in wine sauce*
- 312. YÜ SHING LONG HSIA — Szechwan Lobster (*Szechwan*) ..... 14.50  
*Live lobster, cooked with black mushrooms, water chestnuts and bamboo shoots in garlic sauce*
- 313. CH'AO LONG HSIA — Lobster Cantonese (*Canton*) ..... 14.50  
*Live lobster stir fried with minced pork, scallions, ginger and garlic in egg sauce*
- 314. GAN SHAO LONG HSIA — Hunan Lobster ..... 14.50  
**HOT!** *Live lobster sauteed with ginger in hot chili sauce.*
- 315. HUNAN YÜ — Crispy Whole Fish Hunan Style ..... 9.25  
*Yellow pike deep fried until crisp coated with sweet and hot special sauce.*
- 316. SUNG TZU YÜ CHUAN — Pike with Pine Nuts (*Shanghai*) ... 8.95  
*Filletts of yellow pike (when available), deep fried with pine nuts Served in sweet and sour sauce*



## Niu Jou

## Beef

401. KUNG BAO NIU JOU — Szechwan Beef (Szechwan) ..... 7.75  
*HOT! Sliced beef stir fried with peanuts in hot pepper sauce*
402. HUNAN NIU L'FO — Hunan Beef (Hunan)..... 7.75  
*HOT! Thin slices of beef sauteed with baby corn, green peppers and other vegetables in spicy hot pepper sauce*
403. TS'UNG PAO NIU JOU — Mongolian Beef (Peking)..... 7.50  
*Sliced tenderloin, sauteed with green onion*
404. BEN LOH NIU PAI — Sizzling Steak (Chicago) ..... 8.95  
*Sirloin strip steak, broiled to order, thickly sliced and served with Chinese vegetables in a sizzling tableside presentation*
405. SU'ANG DONG NIU JOU — Beef Two Delights (Shanghai)..... 8.50  
*Sliced tenderloin, sauteed with black mushrooms and bamboo shoots in brown sauce*
406. CHIEH LAN NIU JOU — Broccoli Beef (Mandarin)..... 7.50  
*Beef with fresh broccoli, lightly stir fried*
407. CHING-CHIAO NIU JOU — Pepper Steak (Mandarin) ..... 7.50  
*Beef tenderloin, sauteed with fresh green peppers and onions in Mandarin sauce*
408. SIU-EH TOU NIU JOU — Beef with Pea Pods (Mandarin)..... 7.50  
*Beef tenderloin, sauteed with fresh snow peas in a tasty brown sauce*
409. GAN CH'AO NIU JOU — Home Style Beef (Szechwan)..... 7.50  
*HOT! Shredded beef with julienne slices of carrots and celery in hot pepper sauce*

## Mu-Shu

410. MU-SHU-MEAT — in Mandarin Pancakes (Peking) ..... 7.25  
*Meat sauteed with Chinese vegetables and eggs served wrapped in thin Mandarin pancakes with plum sauce.  
(Choice of beef, pork, chicken or shrimp, shrimp 50¢ extra.)*

## Chu Jou

## Pork

411. CHING CHIANG JOU SZU — Mandarin Pork (Peking) ..... 6.75  
*Shredded pork, simmered in rich brown bean sauce*
412. YÜ HSIANG JOU SZU — Szechwan Pork (Szechwan)..... 6.75  
*HOT! Shredded pork, sauteed in hot spicy garlic sauce*
413. HUI KUO JOU — Twice Cooked Pork (Szechwan)..... 6.75  
*HOT! Pork loin, boiled then shredded and stir fried with vegetables in hot sauce*
414. GOO LAO JOU — Sweet and Sour Pork (Canton)..... 6.75  
*Chunks of pork, deep fried in batter, then stir fried with vegetables in sweet and sour sauce*
415. SPICY PORK WITH BLACK BEANS (Hunan) ..... 6.75  
*HOT! Sliced pork sauteed with fermented black beans, and vegetables in Hunan hot sauce.*

## Chee Lui

## Chicken

501. CHA LIU TZU CHEE — Empress Chicken (Szechwan)..... 7.95  
*Chicken pieces dipped in egg batter and lightly fried, then sauteed with vegetables in sweet sauce with dash of hot oil*
502. KUNG BAO CHEE DING — Szechwan Chicken (Szechwan) ..... 6.75  
*HOT! Chicken breast, diced and sauteed in rich brown sauce with red peppers and peanuts*
503. YÜ HSIANG CHEE PIEN — Chicken in Garlic Sauce (Szechwan) .. 6.75  
*HOT! Sliced chicken, marinated and sauteed in spicy hot garlic sauce*
504. HO T'AO CHEE DING — Chicken with Walnuts (Shanghai) ..... 7.25  
*Diced chicken, marinated then stir fried with crisp honey walnuts in spicy brown sauce*
505. YAO GOH CHEE DING — Cashew Chicken (Shanghai) ..... 7.25  
*Diced chicken breast, sauteed with crispy cashew nuts in tasty brown sauce*



506. SHING REN CHEE DING — Chicken Almond Ding ..... 7.25  
*Diced chicken sauteed with crispy almond nuts in light sauce.*
507. LAH TZU CHEE DING — Hunan Chicken (Hunan) ..... 6.75  
**HOT!** *Diced chicken, sauteed with green peppers in hot sauce*
508. SU'ANG DONG CHEE PIEN — Chicken Two Delights (Shanghai) . 7.25  
*Shredded chicken, stir fried with Chinese black mushrooms and bamboo shoots*
509. PO-LO CHEE PIEN — Chicken with Pineapple (Canton) ..... 6.75  
*Sliced chicken with pineapple chunks in light sauce*
510. SIU-EH TOU CHEE PIEN — Chicken with Pea Pods (Mandarin) .. 6.75  
*Sliced chicken, sauteed with snow pea pods in light sauce*
511. MUCH GU CHEE PIEN — Chicken with Mushrooms ..... 6.75  
*Sliced chicken sauteed with mushrooms and vegetables in light sauce.*
512. CH'EN P'I CHEE — Orange Chicken (Hunan) ..... 6.75  
**HOT!** *Diced chicken breast, sauteed with orange peel in spicy sauce*
513. TIEN SUAN CHEE PIEN — Sweet and Sour Chicken (Canton) ... 6.75  
*Chunks of chicken, dipped in batter and deep fried, then mixed with vegetables sauteed in sweet and sour sauce*

## Ya

## Duck

514. HSIANG SU YA — Crispy Duck (Szechwan) ..... 8.95  
*Twice cooked duckling, marinated in aromatic spices, steamed and then fried.*
515. TSANG CHA YA — Smoked Duck (Szechwan) ..... 8.95  
*Young duckling flavored with five spices and smoked in tea and Camphor wood.*

### Banquet Specialties

*Due to preparation time, 24-hour advance notice required*

516. PEI CHING YA — Peking Duck (Peking) ..... 24.00  
*Crisp duck skin from slowly roasted duck, served wrapped in Mandarin pancakes with scallions and hoisin sauce.*
517. BA BAO YA — Eight Treasure Duck (Peking) ..... 24.00  
*Whole duckling, deboned, stuffed, steamed then roasted  
 Eight treasure stuffing includes diced pork, ham, shrimp, mushrooms, water chestnuts, ginkgo nuts, and glutinous rice.*
518. HUNG MEN YA — Red Cooked Duck (Shanghai) ..... 20.00  
*Whole duckling marinated and stewed in five spices, sherry and soy sauce*

## Soo Tsai

## Vegetables

601. KAN BIEN SHIR CHI DO — Szechwan String Beans (Szechwan) 5.95  
*Fresh string beans, stir fried with minced pork, tiny shrimp and Szechwan preserved vegetables*
602. YÜ HSIANG CH'IEH TZU — Egg Plant Szechwan (Szechwan) ... 5.95  
**HOT!** *Egg plant stir fried with black mushrooms in hot chili paste with garlic sauce*
603. HUNAN SOO HWAY — Hunan Mixed Vegetables (Hunan) ..... 5.95  
*Fresh seasonal vegetables, stir fried in a light delicate sauce*
604. SOO CH'AO SIU-EH TOU — Snow Pea Pods (Mandarin) ..... 5.95  
*Lightly stir fried snow pea pods and water chestnuts*
605. CH'AO SU'ANG TUNG — Two Delights (Mandarin) ..... 6.50  
*Sauteed black mushrooms and bamboo shoots*
606. MA POU TOU FU — Spicy Bean Curd (Szechwan) ..... 5.95  
**HOT!** *Spicy bean curd with ground pork*
607. CHIA CH'ANG TOU FU — Bean Curd Country Style (Szechwan) 5.95  
**HOT!** *Fresh bean curd, lightly fried then sauteed with mushrooms and bamboo shoots in spicy brown sauce*
608. HAO YU CHIEH LAN — Broccoli in Oyster Sauce (Canton) ..... 5.95  
*Tender broccoli spears, stir fried with oyster sauce*
609. YÜ HSIANG CHIEH LAN — Szechwan Broccoli (Szechwan) ..... 5.95  
*Fresh broccoli, shredded pork, mushrooms, ginger and red peppers, sauteed in spicy sauce*